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|  **Wild Harvested Chaga Mushroom****(Inonotus Obliquus)****"The King of Herbs”** Chaga Mushroom (Inonotus Obliquus) is a non-toxic fungus in the Hymenochaetacaie family and has numerous medicinal qualities. Chaga Mushrooms are the parasitic on birch and other trees. The sterile conk is irregularly formed and has the appearance of burnt charcoal. It is not the fruiting body of the fungus, but a mass of mycelium, mostly black due to the presence of massive amounts of melanin. *Chaga is a mushroom that contains medicinal properties in it that can help strengthen and heal the body naturally.* The name "chaga" (pronounced "tsjaa-ga') comes from the Russian word of the mushroom (anglicized from czaga), which in turn is purportedly derived from the word for the fungus in Komi-Permyak, the language of the indigenous peoples in the Kama River Basin, west of the Ural Mountains. It is also known as the clinker polypore, cinder conk, black mass and birch canker polypore. In Norwegian, the name is kreftkjuke' which literally translates as "cancer polypore", referring to the fungus' appearance or to its alleged medicinal properties.  In England and Canada, it is known as the sterile conk trunk rot of birch, which refers to the fruiting bodies growing under the outer layers of wood surrounding the sterile conk once the tree is dead, to spread the spores. In France, it is called the carie blanche spongieuse de bouleau (spongy white birch tree rot), and in Germany it is known as Schiefer Schillerporling (slate Inonotus). The Dutch name is berkenweerschijnzwam (birch mushroom glow). It has also been known by other Latin names, such as Polyporus obliquus and Poria obliqua.  **Clinically proven to be one of nature's oldest,** **safest and most powerful medicinal herbs.****Highest "Anti-Oxidant” Value**  Chaga - 36,557 Goji Berries - 400Acai Berries - 800Blueberries - 24.5(ORAC per 1g)(USDA / Tufts University - Boston, MA)Approved by the U.S.F.D.A.Safe for "Food” Use / Supplement World Trade OrganizationClassified as a Medicinal MushroomChaga MushroomContains over 215 PhytonutrientsNo toxicity or side effects.  **Antioxidants** What is the Oxygen Radical Absorbance Capacity (ORAC)? The ORAC (Oxygen Radical Absorbance Capacity) scale designed by the USDA, measures the amount of free oxygen radicals that a food, or supplement can absorb in your body. Chaga has the highest ORAC score for natural foods or supplements as tested by the USDA and Tufts University in Boston, MA. Oxidative stress caused by free radicals, has been demonstrated to accelerate the aging process in both cells and blood vessels. Oxidative stress also increases the risk of certain types of cancers, coronary heart disease and many other health problems. Chaga Mushroom has the highest ORAC score for natural foods or supplements as tested by the USDA and Tufts University. ORAC Results Fruits and Vegetables per 100g / 3.5oz (Conducted by Tuffs University Dept. of Health Sciences Boston, MA:U.S. Department of Agriculture, National Institute of Health Project Expo 2003) **Chaga Mushroom 3,655,700**Acai Berries 80,000Goji Berries 40,000Prunes 5,890Pomegranates 3,370Raisins 2,890Blueberries 2,450Blackberries 2,080Kale 1,800Cranberries 1,790Garlic Clove 1,690Strawberries 1,570Spinach 1,290Steamed Spinach 930Broccoli Flowers 910Beets 860Carrot 200(1 gram of Chaga Approx. 3 pounds of Blueberries)(1 gram of Chaga Approx. 4 ounces of Goji Berries) **Superoxide Dismutase** Chaga Mushroom has 25-50 times more Superoxide Dismutase (SOD) Enzyme than CoEnzyme 10 (CoQ10), popular juices, vitamins, barley grass, beta carotene, seaweeds, fish oils, essential oils, Reishi, Truffles, Maitake, Cordyceps, Agaricus any other mushrooms. **Superoxide Dismutase (SOD) Enzyme (units per 1g)**Chaga Mushroom 35,000Agoricus 1,500Reishi 1,400 Truffles 860 |